

Traditional Texas Barbecued Brisket

Ingredients:

4-6 lb. Harris Ranch beef brisket
1/3 cup catsup
1/3 cup brown mustard
1/3 cup molasses
5 tbs. Worcestershire sauce
1/3 cup vinegar
1/2 cup strong black coffee
1 cup minced onion
1 tbs. chili powder
3 medium onions, sliced thin
Tabasco sauce (to taste)

Preparation:

Combine catsup, mustard and molasses in a mixing bowl. Add remaining ingredients, mixing in one at a time. Set aside. Trim fat from brisket and place in a large roasting pan. Season lightly with salt and pepper. Pour marinade over beef making sure all sides of the brisket are coated. Cover and store overnight in the refrigerator.

Prepare grill for cooking. Remove meat from marinade and lightly blot with paper towels to prevent excess dripping over hot coals. Sear the brisket on the grill, turning every five minutes to prevent burning. While meat is on the grill, pour off 2/3 of the marinade and reserve. When the brisket is seared, return to roasting pan and pour half of the reserved marinade over it. Cover tightly with foil and place in a preheated 275° oven for approximately 2 1/2-3 hours, or until the meat is tender. Remove meat from pan; keep warm.

Pour cooked marinade and pan juices into a saucepan and skim off fat. Add Tabasco to taste. Simmer sauce until thick, stirring occasionally. Slice cooked brisket thinly across the grain. Serve with warmed sauce and sliced onions. Serves 12.